

### LA ZONA Prosecco NV

Delicious citrus, melon, almonds and honey on the nose, and a crisp clean palate with delicate bubbles.

**\$22 | Member \$19.80**

### LA ZONA Arneis 2016

Floral aromatics, with green apple and pear aromas. A palate of crisp apple, peaches and pears, and a lingering creamed honey on the lengthy finish.

**\$22 | Member \$19.80**

### LA ZONA Pinot Grigio 2017

Delightful pear & melon with subtle quince aromas. Refreshing crisp flavours of pear, Granny Smith apple delight the palate. Finishes with mouth-watering acidity and a powdery dry finish.

**\$22 | Member \$19.80**

### Riesling 2018 | A Chrismont favourite. - NEW Vintage -

Lemon, lime & honeysuckle nose, and intense citrus and floral flavours persist through to the refreshing natural acid finish. Attractive as a young wine, developing subtle toast & honey complexity upon careful cellaring.

**\$18 | Member \$16.20**

### LA ZONA Fiano 2017

A pale straw colour with light green hues. Generous fruit aromas of melon, lychee, and paw paw. Tropical fruit and citrus flavours, pronounced acidity, silky texture and a persistent finish

**\$26 | Member \$23.40**

### Pinot Gris 2016

Freshly cut pears, crisp apple and subtle melon aromas. A spoonful of baked apples, with rich rounded palate, luscious texture, attractive length and a dry finish.

**\$26 | Member \$23.40**

### Petit Manseng 2015

Citrus guava and pineapple aromas with warm spicy toast. Zesty palate, tropical fruit flavours with a hint of lime. Mouth-watering spiciness, natural acidity and lingering creaminess. A perfect match for a fragrant spicy Thai curry.

**\$26 | Member \$23.40**

### Chardonnay 2016 - NEW Vintage -

A distinct nose of white stone fruit, flint and butterscotch with a generous palate of melon and stone fruit highlighted with spicy notes of toasted coconut and roasted almond balanced by crisp acidity found in Chrismont's King Valley Styles.

**\$24 | Member \$21.60**

### LA ZONA Rosato 2017

Cherry, redcurrant and strawberry aromas. A dry, light-bodied rosé with a mouth-watering crispness and a clean fruit-profile with zesty acidity, good length and flavour persistence.

**\$18 | Member \$16.20**

### LA ZONA Nebbiolo 2017

Delicate aromatic nose of cherries, violets, roses, and hints of dried herbs and spices. A multi-layered palate with red fruit notes, earthiness and spice, and fine tannins on a balanced finish.

**\$30 | Member \$27**

### LA ZONA Barbera 2015 -

Blackberries, plums and spice aromatics. The palate is full; spicy plum with blackberry and chocolate notes, nicely rounded out by toasty vanilla oak, balanced by mouth-watering acidity and fine tannins.

**\$26 | Member \$23.40**

### LA ZONA Sangiovese 2015 - NEW Vintage -

Classic dark cherry and blackberry aromas, enhanced by toasted French oak. Full and powerful palate with dark berry fruit, well tuned acidity and generous with characteristic fine tannins.

**\$26 | Member \$23.40**

### Merlot 2014

Juicy ripe plums, dark chocolate and violet aromas. Exotic spices and luscious roundness combine with soft but assertive tannins to produce a balanced and dry finish.

**\$24 | Member \$21.60**

### Shiraz 2015

Black pepper, spice, ripe berry fruit and black currant lift. Ripe berry with peppercorn palate, indicative of a cool growing season; toasted oak complexity balanced with round, fine tannins; a classic Shiraz structure.

**\$26 | Member \$23.40**

### Cabernet Sauvignon 2014

Intense plum in colour with crimson hues, the wine's sumptuous aromas of blueberry, cherry and blackberry with background cedar notes impress. Full dark berry flavours build on the palate. With powerful Cabernet tannins persisting.

**\$30 | Member \$27**

### LA ZONA Sagrantino 2014 - NEW Vintage -

Deep berry fruit nose with hints of earth, plum & dried herbs. The palate is full of ripe berries, plums and spice, with legendary tannins, a mouth-coating astringency, lengthy finish and great aging potential.

**\$30 | Member \$27**

### LA ZONA Moscato 2016

Rose, honeysuckle and musk aromas. Delightful sweetness balanced with a crisp effervescent finish. A low alcohol wine, made to drink now while young and fresh.

**\$16 | Member \$14.40**

### LA ZONA Marzemino Frizzante 2017

Dark crimson red with distinctive purple hues. Aromas of plum, violets, and red berry fruits, hint of spicy oak. Generous plum and berry fruit, sweet up front finishing dry with fine velvety tannins.

**\$20 | Member \$18.00**

### LA ZONA Fragolino 2013 **SOLD OUT**

Delectable aromas of strawberry, musk and cherries Bursts with delicate sweet strawberries on the palate. A crisp, refreshing sweetness on the finish.

**\$20 | Member \$18.00**

### Simpatico Cuvee Brut 2005

A marriage of exceptional Pinot Noir and Chardonnay harvested from the pristine upper climes of the King Valley. Released with age to enjoy now.

**\$60 | Member \$54**

### Cristina Chardonnay 2005

An ode to Cristina, the daughter of Chrismont's founder, Arnaldo. A remarkable commemoration, a distinctive cool climate example of Chardonnay, which has enjoyed optimal vineyard conditions and winemaker dedication.

**\$75 | Member \$67.50 - sold out -**

### Arnaldo Sangiovese Cabernet 2005

Chrismont's answer to the super Tuscan blend - Sangiovese and Cabernet. Released aged and ready to drink or cellar for another 15+ years.

**\$75 | Member \$67.50 - sold out -**

### IL Ré Nebbiolo 2005

IL Ré "The King" - king of grape varieties, of Italian styles, and the Valley - Nebbiolo. Refined and fascinating, this wine will continue to age gracefully.

**\$110 | Member \$99**

RISERVA



*Chrismont*

PRODUCERS OF LA ZONA  
KING VALLEY

become a **CHRISMONT WINE CLUB MEMBER**

*and start enjoying the benefits immediately...*

ask our friendly cellar door team today

how to become a member of the CHRISMONT WINE CLUB to  
receive your exclusive MEMBER ONLY offers

# Chrismont

## Restaurant Menu

tuna & salmon tartare with buffalo mozzarella & ash goats cheese, served with fresh lemon, walnut & citrus dressing 22 GF

roasted vegetable salad served with crispy spicy salami & brioche croutons 19

beer battered zucchini flowers, filled with stracciatella & anchovies 18

octopus salad with potatoes, baby roma tomatoes, honey & lemon dressing 22 GF

eggplant alla Siciliana - layered with fiore di latte, Napoli, mortadella, deep fried crispy capers 20

pork & chicken polpetta, spicy Napoli with ricotta salata 16

beef arrosto all'inglese, served rare with rocket & pear salad, shaved tomme de chevre 22 GF

prawn & scallop risotto, garnished with Australian caviar 30 GF

ricotta gnocchi, house made with sundried tomato pesto, dried nuts, beef salsiccia & wagyu pork 30

goat & caramelised onion ravioli, served with a creamy tomato sauce, walnuts & fried sage 30

pan fried yellow fin tuna served rare, coated with sesame seeds, warm black Italian rice salad, sauteed asparagus, pickled ginger & lime 36 GF

pork cutlet served with orange butter, grated potato & broccoli rosti, fresh seasonal insalata 34

veal saltimbocca with prosciutto & sage, creme fraiche onions & snow peas 32 GF

slow cooked lamb shank, braised in sangiovese, potato puree, green beans & crispy bacon 36 GF

corn & smoked paprika crumbed cauliflower topped with parmesan 6

house bread platter 8

chocolate nutella mousse, roasted hazelnuts & amaretti biscotti 14

ricotta cassata, with glazed fruits & chocolate 14 GF

panna cotta with Frangelico, mixed berries 14 GF

pear & chocolate strudel served with vanilla bean ice cream 14

mille foglie, 'thousand layers' - layers of puff pastry, fresh strawberries & chantilly coconut cream 14

tortino morbido, vanilla cream, salted caramel ice cream, fresh raspberries 14

trio of ice cream 14 GF

cheese platter with condiments 26

'King' antipasto platter, cured meats, cheese, house pickles, frittata assorted condiments, house made brioche 38

Chrismont sparkling water 750ml 8

Crown Lager 9

Peroni Leggera 9

Cascade premium light 8

Furphy 9

San Pellegrino range - 200ml 5

aranciata, aranciata rossa, limonata, chinotto

Chrismont blend espresso coffee 4

loose leaf tea 5

english breakfast

melbourne breakfast

french earl grey

oolong

chamomile

peppermint

chai latte, local honey 5

for the *kids*:

fish & chips 12

pasta with napoli sauce 10

chicken nuggets & chips 12

hash browns (4 pieces) 8

ice cream 5

*"Welcome to our home!  
We would often come up here for a walk when we needed a break from the busyness of running a small business and always knew this part of our property was stunning, but what MG Designs & Steve Graves from Bright Alpine Builders have achieved here just blows us away! We hope with the addition of the freshest produce from our abundant region and our special wine made with passion for our Valley, you will be blown away too.  
Buon Appetito."*

*Annie & Jo*

## Larder

Beautiful glassware, ceramic platters, sweet treats and produce, prepared by our kitchen, please peruse what we have available today.

olives 270g 10

olives 320g 12.5

sicilian pickled melanzane 9.5

sicilian pickled zucchini 9.5

jams 8

verjuice 375 ml 12

biscotti 8



*Chrismont*

PRODUCERS OF LA ZONA  
KING VALLEY

Cellar Door | Restaurant | Wine Club  
Larder | Functions | Event Spaces | Guest House

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While Chrismont will endeavour to accommodate special meal requests for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. IF YOU HAVE A SEVERE ALLERGY, PLEASE INFORM WAIT STAFF.